



PARTY STARTERS

Pineapple Cheese Ball

2 (8 ounce) pkgs. cream cheese, softened
1/4 cup chopped bell pepper
2 tablespoons chipped green onions
1 small can crushed pineapple, well drained
1 cup chopped pecans
1 tablespoon seasoned salt

Mix all ingredients except nuts. It's best to mix it the day before and let sit overnight in the refrigerator. Form into ball and roll in nuts. Serve with any sturdy crackers.

Baked Crab Dip

1 (8 ounce) pkg. cream cheese, softened
1/2 tablespoon creamed horse-radish
1 tablespoon milk
1/4 teaspoon salt
1 (6 1/2 ounce) can flaked crabmeat
1 tablespoon picante sauce
2-3 tablespoons green onions, finely chopped

Mix all ingredients until well blended. Pour into 1-quart casserole dish that has been sprayed with non-stick spray. Bake at 375 degrees for 15 minutes. Serve hot with crackers.

Oysters Mosca

2 cups Italian bread crumbs
1/2 cup Romano cheese
3 cloves garlic, finely chopped
3 tablespoons olive oil
2 pints Louisiana oysters, drained
6 ounces crabmeat
1/2 stick butter

Combine crumbs, cheese and garlic. Cover bottom of cookie sheet with crumb mixture. Sprinkle olive oil evenly over crumbs. Place oysters on top of crumb mixture. Place under broiler until oysters are brown. Sauté crabmeat in butter. Place crabmeat on top of oysters. Broil for five minutes.

Rev-Me-Up Bread

1 pkg. Bridgeforth rolls, thawed
1 (16 ounce) roll breakfast sausage, cooked
Cheddar cheese, grated
onions, chopped
Mushrooms, chopped
black olives, chopped

Brown sausage and drain grease. Allow to cool. Use two rolls, depending on how long you have allowed them to thaw and increase in size. Roll out each; put 1 tablespoon of each of the above ingredients in the center. Pull the roll into a knot and secure with a toothpick. Allow to rise 1 hour. Bake at 350 degrees for 15 to 20 minutes.

Grape Salad

1 (8 ounce) pkg. cream cheese
3/4 cup white sugar
1 (8 ounce) carton sour cream
1 teaspoon vanilla
3 lbs. red grapes, washed and drained
1/4 cup brown sugar
1 cup chopped pecans

Mix cream cheese and sugar. Add sour cream and vanilla. Put washed and drained grapes in a bowl and add cheese mixture. Mix brown sugar and pecans and pour over top of salad. Let stand overnight.

Fried Mushrooms

1 lb. mushrooms
Juice of 1 lemon
3 eggs
1/2 cup or more flour
1 1/2 teaspoons salt
1/4 teaspoon pepper
1 1/2 - 2 cups bread crumbs
Cooking oil

Place washed mushrooms in bowl of cold water and lemon juice. Let stand for 5 minutes. Remove and dry with paper towels. Beat eggs, adding flour gradually to make thick batter. Add seasonings. Cut mushrooms into bite sized pieces. Dip into batter and then into bread crumbs. Fry until golden brown.